

Healthtreat 4.1-1  
Appl. No. 10/679,714  
Amendment dated January 30, 2007  
Reply to Office Action dated December 1, 2006

AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior versions, and listings, of claims in the application:

LISTING OF CLAIMS

-1- (Currently Amended)

A process for reducing acrylamide production in a cooked, starch based processed food which comprises:

(a) providing an aqueous medium consisting essentially of added dry yeast extract for a fermentation by a microorganism for food fermentations containing an uncooked processed food at a pH for metabolizing sugars in the uncooked processed food ~~and~~ in a fermenter with an outlet with a strainer for the uncooked processed food ~~and means for recirculation of the aqueous medium in the fermenter;~~

(b) fermenting the uncooked processed food in the aqueous medium which is agitated ~~and recirculated~~ in the fermenter with the microorganism so as to ferment the sugars in the food sufficiently to reduce the acrylamide production upon cooking of the uncooked processed food;

(c) removing the aqueous medium from the uncooked processed food in the fermenter through the strainer;

(d) ~~removing the processed food from the fermenter,~~  
and

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washing the uncooked processed food from step  
(c) in the fermenter with water to remove residues from the  
fermentation; and

(e) cooking baking or frying the uncooked processed food, wherein the fermented and cooked food contains less acrylamide than without the fermentation.

-2- (Currently Amended)

The process of Claim 1 wherein the aqueous medium ~~comprises an added sugar for the fermentation~~ consists of the dry yeast extract.

-3- (Previously Presented)

The process of Claim 1 wherein the aqueous medium comprises an added amino acid source for the fermentation.

-4- (Previously Presented)

The process of any one of Claims 1, 2 or 3 wherein the aqueous medium for the fermentation is at a temperature between about 10 and 40°C.

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-5- (Previously Presented)

The process of any one of Claims 1, 2 or 3 wherein a pH of the aqueous medium is maintained between 4 and 8 during the fermentation.

-6- (Previously Presented)

The process of any one of Claims 1, 2 or 3 wherein the uncooked processed food is cooked by being fried.

-7- (Previously Presented)

The process of any one of Claims 1, 2 or 3 wherein the uncooked processed food is cooked by being baked in an oven.

-8- (Previously Presented)

The process of Claim 1 wherein the cooked food is selected from the group consisting of potato chips, tortilla chips, pretzels, crackers, baked goods, fried breads, processed cereals and French fries.

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-9- (Original)

The process of Claim 1 wherein the aqueous medium is in a reaction vessel and the aqueous medium is recirculated into and out of the vessel while retaining the food in the vessel.

-10- (Original)

The process of any one of Claims 1, 2 or 3, wherein the microorganism is a yeast.

-11- (Original)

The process of any one of Claims 1, 2 or 3 wherein the microorganism is a bacterium.

-12- (Original)

The process of any one of Claims 1, 2 or 3 wherein the microorganism is a lactic acid producing microorganism.

-13- (Previously Presented)

The process of Claim 1 wherein the microorganisms are recycled between batches of the uncooked processed food which are processed in the fermentation.

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-14- (Currently Amended)

The process of Claim 1 wherein prior to ~~or~~ and during the fermenting the pH of the aqueous medium is adjusted during the fermentation.

-15- (Cancelled)

-16- (Original)

The process of Claim 1 wherein at the end of the fermenting the aqueous medium has a pH between about 4 and 5.

-17- (Previously Presented)

The process of Claim 1 wherein the uncooked processed food is dried after the fermentation and before the cooking.

-18- (Previously Presented)

The process of Claim 1 wherein water provided in the aqueous medium in step (a) is distilled or otherwise purified.

-19- (Previously Presented)

The process of Claim 1 wherein the uncooked food is potato slices.